



Australian Government

Department of Education, Employment and Workplace Relations

FDFST4041A Identify and implement product safety and quality for cooked poultry product manufacturing

Release: 2

FDFST4041A Identify and implement product safety and quality for cooked poultry product manufacturing

Modification History

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to review the quality, safety and operational procedures to manufacture cooked poultry products
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Application of the Unit

Application of the unit	This unit applies to food science and technology personnel who have roles in product design, quality assurance and production management. The unit typically applies to staff who have responsibility for maintaining product safety, quality and efficiency in cooked poultry products. This unit includes using knowledge of food science and processes to determine the required food safety, quality and performance required from food production equipment. Depending on the workplace application, liaison may be required with engineering and maintenance specialists.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Check the cooked poultry product preparation and processing areas and equipment	1.1 Procedures for pre-operational equipment checks are checked for accordance with workplace policies and procedures, and manufacturer's instructions 1.2 Regulatory requirements and safe work practices and safety equipment are implemented 1.3 Pre-operational checks and procedures are conducted or supervised and 1.4 Risk of contamination or variations in product quality are reported in accordance with workplace policies and procedures 1.5 Regulatory requirements for the operation are monitored 1.6 Physical hazards which may affect cooked poultry products are recorded 1.7 Optimum methods for physical hazard risk reduction are implemented
2. Monitor the preparation of ingredients, and processing equipment and areas	2.1 Ingredients are sourced by type, quality and safety criteria, according to product specifications 2.2 Types of chicken meat, by-product, stock, additive, binder and spices are sourced according to the formulation specifications and regulatory requirements 2.3 Handling requirements for ingredients to prevent contamination and to ensure customer and production requirements, quality and safety are monitored 2.4 Processing equipment is monitored and operating procedures explained to operators according to manufacturer's and workplace specifications 2.5 Relevant processing area hygiene and sanitation requirements are monitored as specified in workplace procedures and regulatory requirements 2.6 Production system and equipment for the preparation and manufacture of cooked poultry products are monitored 2.7 Procedures for pre-operational equipment checks are applied in accordance with workplace policies and procedures, and manufacturer's instructions 2.8 Cleaning regime is monitored to ensure hygiene and safe work area requirements are maintained
3. Monitor the production of cooked poultry and further processed products	3.1 Relevant time, temperature and humidity requirements for cooking and packaging are monitored in accordance with product specifications, regulatory requirements and enterprise guidelines 3.2 Relevant consistency, appearance, texture and monitoring requirements are monitored in accordance with product specifications and regulatory requirements 3.3 Product sampling and testing and sensory analysis regime is monitored to ensure conformance with regulatory and enterprise

ELEMENT	PERFORMANCE CRITERIA
	requirements 3.4 Procedures for rejection, reprocessing and/or recall for products which do not meet specifications or hygiene and sanitation requirements are implemented and reviewed against regulatory requirements and industry guidelines 3.5 Relevant processing area hygiene and sanitation requirements are monitored as specified in workplace procedures and regulatory requirements
4. Overview the implementation of the HACCP plan for the production of cooked poultry products	4.1 Critical control points (CCPs) and control points for prevention and control of bacterial contamination (e.g. process controls and systems) are implemented 4.2 Control methods to prevent microbiological contamination are explained to workers and implemented 4.3 Monitoring processes are implemented for critical limits for CCPs 4.4 Validation requirements for critical limits of HACCP programs are carried out 4.5 Documented procedures are implemented which ensure any CCPs which are out of control are brought back into control and affected product is suitably handled 4.6 Documented procedures are implemented to ensure the whole HACCP system is regularly audited and verified as working effectively 4.7 All documents and records required for the system are kept available, up-to-date and in use
5. Review production processes	5.1 Product sampling and testing and sensory analysis are conducted and analysed 5.2 Product formulations and operating procedures are reviewed 5.3 Safe work systems for processing of cooked poultry products are reviewed 5.4 Environmental impacts and energy efficiencies are reviewed for processing of cooked poultry products

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Ability to:

- monitor production of cooked poultry products
- apply procedures to ensure the product is fit for human consumption and meets regulatory, food safety and quality requirements
- overview the implementation of the HACCP plan for the production of cooked poultry products
- carry out product sampling and testing according to the HACCP plan and operational procedures
- provide relevant information to work colleagues to facilitate understanding of, and compliance with, the Australian Standards and associated regulations
- take action to improve own work practice as a result of self-evaluation, feedback from others, or changed work practices, regulations or technology
- use technology to access information, prepare reports, and to access and prepare relevant data
- implement workplace OH&S procedures.

Required knowledge includes:

Knowledge of:

- the steps in the cooking of poultry
- the range of types of chilled cooked poultry products and their processing stages
- types of micro-organisms and bacteria causing food poisoning
- food poisoning and food spoilage (shelf life) effects of bacterial contamination
- sources of bacterial contamination for both 'ready to heat' and 'ready to eat' chicken products
- microbial hazards for 'par cooked' further processed poultry products
- growth characteristics and requirements of relevant bacteria species
- microbiological criteria in cooked poultry products production and microbiological limits, particularly the following significant microbial pathogens: enterohaemorrhagic *Escherichia coli*, *Salmonella*, enterotoxin of *Staphylococcus aureus* and *Listeria monocytogenes*
- chemical hazards which may affect cooked poultry products
- effects or impact of physical hazards on cooked poultry products
- procedures for raw materials storage, handling and preparation
- safe food handling procedures
- the impact of the raw material on product quality and food safety
- physical food safety hazards
- safe work procedures
- sanitation and hygiene procedures

- HACCP principles and critical limits in a HACCP program for cooked poultry products
- identification of CCPs and critical limits
- water and energy use and recycling in processing
- packaging technologies and procedures
- sensory analysis
- food sampling and testing
- storage requirements for processed product
- regulatory requirements associated with the production of cooked poultry products
- environmental impacts of the food processing operation.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

A person who demonstrates competency in this unit must be able to review the manufacturing processes for cooked poultry product in terms of processing efficiency, quality of product, food safety, workplace safety and environmental impact.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Critical aspects of assessment must include evidence of the ability to supervise cooked poultry manufacturing processes including: reviewing the CCPs and critical limits in the food safety plan for cooked poultry products; monitoring commercial processing techniques to produce cooked poultry products; diagnosing and reporting problems for manufacturing of cooked poultry products; carrying out sensory evaluation and product testing; and reviewing the production system for food safety and quality and environmental impact

Context of and specific resources for assessment

Assessment of performance requirements in this unit should be undertaken within the context of food technology. Competency is demonstrated by performance of all stated criteria, including the critical aspects and knowledge and skills elaborated in the Evidence Guide, and within the scope as defined by the Range Statements applicable to the workplace environment.

Assessment must occur in a real or simulated workplace where the assessee has access to:

- Production process and related equipment, manufacturers' advice and operating procedures
- Methods and related software systems as required for collecting data, analysing data and compiling into a report
- Laboratory facilities or reports to assess food microbiology and chemistry

Method of assessment

The following assessment methods are suggested:

- Analysis of product and process under the candidate's supervision
- Report on a review of a manufacturing process for

EVIDENCE GUIDE	
	cooked poultry products • Observation of candidate collecting and analysing data • Written and/or oral questioning to assess knowledge and understanding • Completing workplace documentation • Third party reports from experienced practitioner • Field Reports

EVIDENCE GUIDE

Guidance information for assessment

Evidence should be gathered over a period of time in a range of actual or simulated environments.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Legislation

Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes the Food Standards Code including labeling, weights and measures legislation; and legislation covering food safety, environmental management, occupational health and safety, anti-discrimination and equal opportunity.

Policies and procedures

Work is carried out according to company procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements.

Safe work procedures

Examples of specific task related procedures may include:

- handling of chemicals
- use of PPE

Physical hazards

These include any hard objects that can contaminate product including metal shavings, packaging, clothing or jewellery. Physical hazards also include safety hazards for operators and other staff such as steam, hot surfaces, working with fats and oils, noise, operating equipment and manual handling.

Cooked poultry products

These may be sold as 'ready to heat', 'ready to eat', and par cooked products. The products may include bone-in/ bone-out natural portions, formed products or filled products.

Retailing systems for poultry

These may include retail, food service and quick service

RANGE STATEMENT	
product	restaurants (QSRs).
Ingredients	May include sauces and fillings, spices, herbs, fruit or vegetables, water, milk product, noodles, pasta, nuts, mushrooms or breads
Micro-organisms	• bacteria • mould • virus • yeast.
Workplace requirements	• enterprise-specific requirements • OH&S requirements • Quality Assurance requirements • Standard Operating Procedures • the ability to perform the task to production requirements • work instructions.
OH&S	• Enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective equipment (PPE) which may include: • coat and apron • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • mesh apron • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards, codes of practice etc.

Unit Sector(s)

Unit sector	Technical
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Custom Content Section

Not applicable.